



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 13.5

pH: 3.52

Residual Sugar (g/L): 1.05

Total Acidity(g/L): 3.3

Volatile Acidity(g/L): 0.62

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Vineyard & Viticulture Practice

Faiveley Corton Clos des Cortons Grand Cru 2021 comes from Domaine Faiveley's 2.77-hectare monopole, owned by the family since 1874. This flagship vineyard has eastern exposure and ferruginous oolite and marl soils. Vines were planted between 1932 and 2002, giving a range of vine ages that contribute complexity and depth. The vineyard is currently undergoing organic conversion, supporting Domaine Faiveley's long-term commitment to precise and responsible viticulture.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 3351000452168

Bottle Weight (g): 1420

Bottle Dimension (mm): H296, Dia82.2

Type of Closure: Natural Cork

Case Size: 3X75CL

Case Weight (g): 590

Case Dimension (mm): L328 x W280 x H120

Vintage Notes

NA

Vinification

The wine is made with partial whole cluster fermentation and daily punching down throughout a 19-day vatting period. It is aged for 18 months in French oak barrels, 50% of which are new. No fining is used, and the wine receives light filtration using the lenticular module process. This approach preserves structure, purity and Grand Cru definition while integrating oak, tannin and fruit.

Tasting Notes

Ruby red in colour with clear purple reflections. The nose is powerful and concentrated, with black cherry and spice. The palate is rich and smooth, showing good energy, depth and concentration. Full-bodied and structured, it combines power with elegance. The finish is long, refined and persistent, confirming its strong potential for cellar ageing.

Food Pairing

Pair with roast venison, beef Wellington, lamb, game, duck, truffle dishes, aged hard cheeses, rich mushroom sauces or classic Burgundian cuisine.